

426/29

15. ALCOHOL.

Mashing-  
Processes.1809  
mashing ①

RECORDED



A.D. 1809 . . . . . N° 3263.

Brewing.

DE ROCHE'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, RODOLPH TSCHIFFELI DE ROCHE, of Great Pulteney Street, in the County of Middlesex, Gentleman, do send greeting.

WHEREAS His most Excellent Majesty George the Third, by His Letters Patent, bearing date at Westminster, the Twenty-sixth of September now last past, did give and grant unto me, the said Rodolph Tschiffeli de Roche, my executors, administrators, and assigns, His special licence, full power, sole privilege and authority, that I, the said Rodolph Tschiffeli de Roche, my executors, administrators, and assigns, should and lawfully might make, use, exercise, and vend, within England, Wales, and the Town of Berwick-upon-Tweed, my Invention of "CERTAIN IMPROVEMENTS IN THE PROCESSES OF BREWING;" in which said Letters Patent there is contained a proviso, obliging me, the said Rodolph Tschiffeli de Roche, under my hand and seal, to cause a particular description of the nature of my said Invention, and the manner in which the same is to be performed, to be inrolled in His Majesty's High Court of Chancery within six calendar months next and immediately after the date of the said in part recited Letters Patent, as in and by the same, relation being thereunto had, may more fully and at large appear.

NOW KNOW YE, that my said Invention is fully described and ascertained in manner following, that is to say:—

These discoveries in the art of brewing consist, 1st, in a method of colouring porter by malt only, without losing any of its fermentestible substance, by means



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*Roche's Improvements in the Processes of Brewing.*

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of roasting the skins or husks of the malt after they have been separated from the ground malt.

2dly, in making from malt, vinegar almost entirely deficient in essential oil, which will be previously separated from the malt itself.

3dly, in brewing malt wine (vin du malt) with the same advantage as has 5 been just mentioned in respect to vinegar.

4th, in making wash for distillation in such a manner as to obtain a spirit which shall be more neutral than that formed by the common process.

First process. I separate by a mill, according to the usual method, the skins from pale dried malt; if these skins have any of the ground malt mixed with 10 them I repass them through the mill. The skins being roasted to a coffee colour will give a very fine colour to porter. The necessary quantity for a quarter of malt is about 42 lb. of skins which when roasted will weigh about 31 lb.; if a smaller quantity of the skins be used a weaker colour will of course be obtained. The colour is extracted from the roasted skins either 15 by mixing them with the ground malt previous to its being brewed, which will hinder the ground malt from having so great ascendancy to clot together, or by infusing them in the cistern of cold water, by which means the colour will be extracted, the water will be rendered more proper for brewing, and it will filter very clear; or by making an infusion of the skins in warm water, or even by 20 boiling them in water; or, lastly, by first moistening the skins as long as they will imbibe any water, and then mixing them with beer which is already made, and stirring the whole together once a day for about a week; this last method is the most efficacious, and it will at the same time clarify the beer. The main fact, however, which I consider as the essential part of my discovery in regard 25 to brewing of porter is, that the roasted skins of malt will suffice to colour the porter; or if used in less quantity would form a colouring substance in aid of other colouring means, without my pretending in any way to fix upon the choice of the different modes in which it may be reduced to practice.

2dly, vinegar made from malt should be brewed only from the pure ground 30 malt carefully separated from the skins. This vinegar will for a certainty contain a less quantity of essential oil than at present, because this oil principally resides in the acrospire, which will be separated at the same time. The parts which are separated may be used to colour porter.

3dly, the wine brewed in the same manner as for vinegar will possess the 35 same advantage.

4thly, the spirit distilled from wash brewed in the same manner will also be more neutral or clean than at present. The only apparent difficulty in my method of brewing is the care that must be taken in order to prevent the



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*Roche's Improvements in the Processes of Brewing.*

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ground malt from clotting together. In brewing porter, however, the admixture of the roasted husks diminishes the cohesion of the malt; the same end is obtained by adding the roots of the malt to the flour thereof, commonly called malt dust, which also gives the beer more flavour; but there will not  
5 in any case be any danger of the ground malt clotting together if the water be put first into the mash tun and the ground malt sifted into it, or by any means put in a divided state, which may be very easily executed.

In witness whereof, I, the said Rodolph Tschiffeli de Roche, have  
hereunto set my hand and seal, this Twenty-sixth day of March, in the  
10 fiftieth year of the reign of our Sovereign Lord George the Third, by the Grace of God of the United Kingdom of Great Britain and Ireland, King, Defender of the Faith, and in the year of our Lord One thousand eight hundred and ten.

RODOLPH (L.S.) TSCHIFFELI DE ROCHE.

15 AND BE IT REMEMBERED, that on the Twenty-sixth day of March, in the fiftieth year of the reign of His Majesty King George the Third, the said Rodolph Tschiffeli de Roche came before our said Lord the King in His Chancery, and acknowledged the instrument aforesaid, and all and every thing therein contained and specified, in form above written. And also the  
20 instrument aforesaid was stamped, according to the tenor of the Statute made in the forty-eighth year of His said Majesty's reign.

Inrolled the Twenty-sixth day of March, One thousand eight hundred and ten.

THOMSON.

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